

Summer Mango Tart

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1 ripe mango, peeled and thinly sliced
1 pint strawberries, thinly sliced
6 sheets phyllo dough
1/4 cup melted butter
sugar

Tangy Cream:
4 oz cream cheese
1/c cup plain low fat yogurt
1/4 cup sugar or honey
1 lime, zest and juice
salt

1. Thaw frozen phyllo pastry dough according to the package instructions- 2 hrs at room temp or overnight in the fridge. Before you start, make sure your station is set up with a damp towel, a small bowlful of sugar, some melted butter and a pastry brush, and a baking sheet lined with a silpat or parchment paper sprayed with Pam.
2. Carefully unroll the phyllo dough and immediately cover it with a sheet of plastic wrap and the damp towel. Phyllo sheets are incredibly thin and will start to crack if you let them get dry, so be sure to replace the towel each time you remove a sheet.
3. Put the first sheet of phyllo down on the baking tray and gently brush it with a thin layer of melted butter. Sprinkle a fine dusting of sugar over the pastry, then place another sheet on top. Repeat the butter/sugar process until you have five or six sheets- brush the top layer with butter but don't sprinkle it with sugar. Fold the edges in to give it a finished look, but you also can bake as is.
4. Bake the tart shell at 350° F for 12-18 minutes, until the pastry has turned a deep golden brown color.
5. While the pastry cools, whisk together the cream cheese, yogurt, lime juice and zest, sugar to taste, and a pinch of salt. You can experiment with strained Greek yogurt, sour cream, goat cheese, or anything else you think might taste good with the fresh fruit.
6. When the pastry is completely cool, spoon the cream mixture evenly over the crust, then placed the sliced mango and strawberries on top. Finish with a dusting of lime zest and serve.